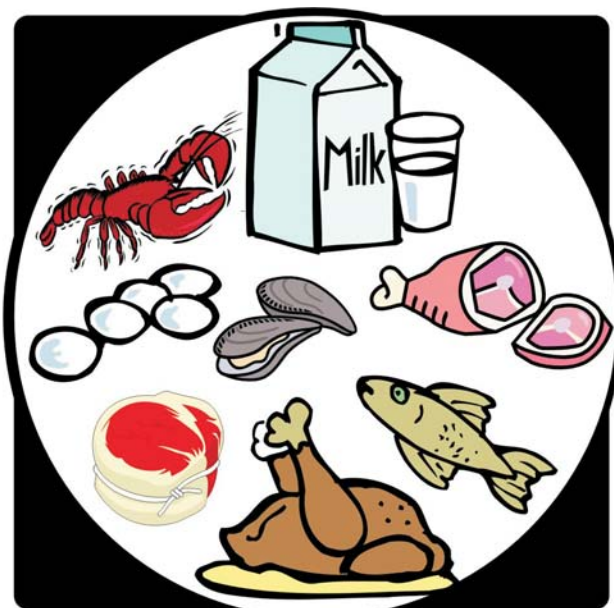
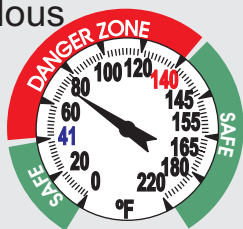


Examples of Potentially Hazardous Foods

Benton-Franklin Health District Food Service Fact Sheets

Bacteria that cause foodborne illness usually grow in certain foods. These foods are called Potentially Hazardous Foods.

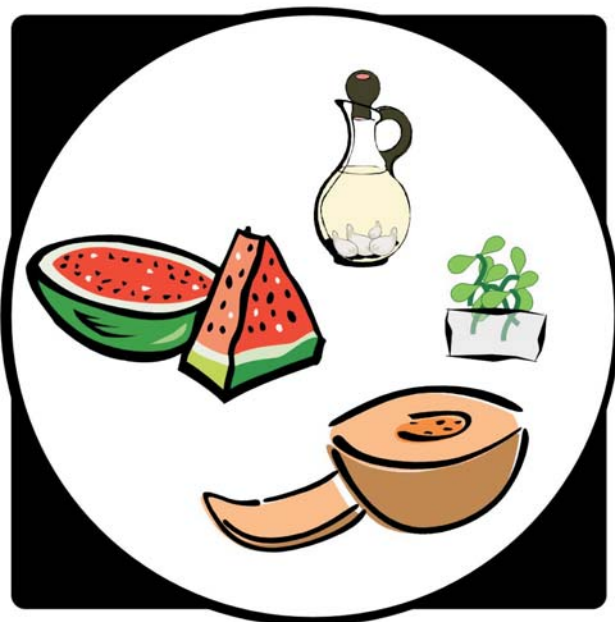
It is important to keep Potentially Hazardous Foods hot or cold to keep bacteria from growing.



Benton-Franklin Health District, Environmental Health Division

Animal Products

Beef, Poultry, Pork, Lamb, Fish, Shellfish
Milk, Eggs, Dairy Products



Certain Fruits and Vegetables

Sprouts, Cut Melons, Garlic in Oils



Cooked Plant Foods

Cooked Potatoes, Rice, Beans, Pasta
Vegetables that will be hot held